

Title Influence of different harvest systems on quality of coffee (*Coffea arabica* L.).
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Abstract

The effects of 6 harvesting systems, characterized by various levels of mechanization, on coffee (cv. Acaia Cerrado) quality were studied in Campos Gerais, Minas Gerais, Brazil. Harvesting was conducted when only approx equal to 20% of the fruits were green. Ripe and green fruits were dried to 11% moisture content, processed, and evaluated for contents of polyphenol, total sugar, reducing sugar, nonreducing sugar, and total soluble solids; total titratable acidity; and cup proof. The harvesting systems significantly varied in terms of the average values of titratable acidity, and contents of soluble solids, polyphenol and sugar; however, a definite association between the harvesting system and chemical composition was not established. Cup proof did not significantly vary among the harvesting systems, and the samples were classified as soft, moderately soft or hard.